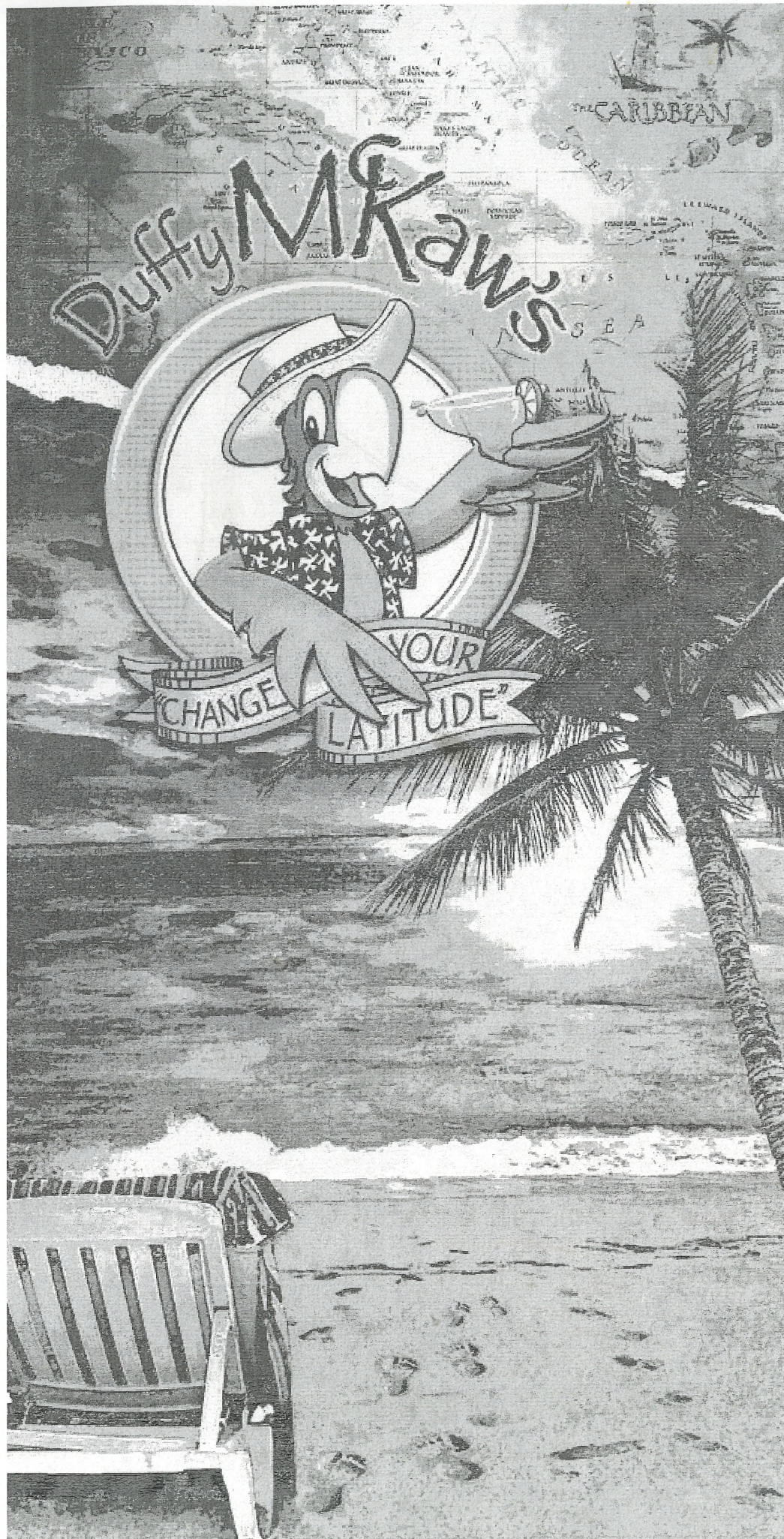


5-31-07







## SET SAIL (STARTERS & SMALL PLATES)

### Windward Islands Queso Dip

a tasty blend of cheeses, peppers, tomatoes and island spices, served with crisp tortilla chips 5.99

### Conch Republic Fritters

chopped sweet conch meat mixed with peppers, onions, garlic and key lime juice, dipped in Duffy's special batter, fried golden brown then served with lime wedges and Duffy's own Bahama dipping sauce 7.99

### Volcanic Nachos

fresh corn tortilla chips topped with black beans, melted cheese blend, diced tomatoes and scallions, served with our guacamole ranch sauce, sour cream and salsa 7.99

### Mini Cheeseburgers

you'll be in paradise with our mini cheeseburgers, topped with pickles, onions and cheese  
four 5.49 six 7.99 ten 12.49

### Cruisin' Platter

tour our starters with this selection: two mini cheeseburgers, four Barbados wings, two conch republic fritters, Windward Island queso dip and nachos, served with appropriate sauces 10.99

### Island Quesadilla

a large flour tortilla stuffed with roasted red peppers, diced pineapple, jack and cheddar cheeses, served with guacamole ranch sauce and mango salsa 5.99  
with jerked chicken strips 7.99  
with jerked beef strips 8.99

### Barbados Wings

a platter of juicy chicken wings covered with a light breading, fried to a golden crisp and served your way!

teriyaki ~ jerk ~ island bbq ~ buffalo style  
twelve wings 7.99 twenty-four 14.99

**Mix & Match** (six wing minimum per flavor)  
priced accordingly

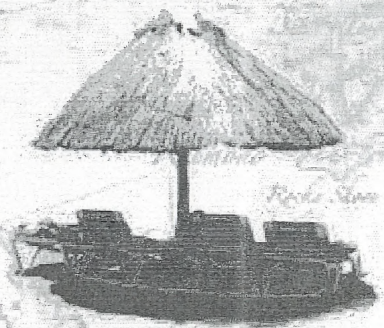
## SOUP SHACK

### Daily Soup Ration

your cruise guide will direct your attention to the day's special soup(s) which will depend upon our port of calls (plus what the soup cook decides to make!) cup 2.99 bowl 4.49

### Nassau Town Conch Chowder

Duffy's version of the popular soup of the Bahamas and Florida Keys ~ filled with chopped conch, tomatoes, veggies, potatoes and caribbean spices... cup 3.49 bowl 4.99



## GREENER LATITUDES

### "No Problem" Chopped Salad

a bed of chopped mixed greens topped with chicken breast, tomatoes, purple onions, avocados, bacon, hard boiled egg, grated cheeses and your choice of dressing  
(note: dressing premixed with salad unless requested on the side)  
appetizer size 6.99 dinner size 8.99

### St. Bart's Spa Salad

an exotic combination of fuji apples, candied pecans, goat cheese, avocado and tomatoes tossed with mesclun greens and mustard vinaigrette dressing  
appetizer size 7.99 dinner size 9.99  
add grilled shrimp 3.00 add grilled chicken 2.00

### Ochos Rios Jerk Chicken Salad

grilled jerked chicken strips served over torn mixed greens, topped with red and yellow pepper strips, avocado slices and mango, tossed with honey-lime dressing  
appetizer size 6.99 dinner size 8.99

### Duffy's Wedge

one quarter wedge of crisp iceberg lettuce topped with your choice of dressing, grated cheese blend, diced pineapple, chopped applewood bacon and candied pecans 4.99

### Cozumel Fajita Salad

strips of marinated sliced steak served over greens with diced tomatoes, black beans, scallions, grated cheeses and purple onions, served with our avocado ranch dressing  
appetizer size 6.99 dinner size 8.99

### Leeward Islands Caesar Salad

prepared in "classic" style with whole romaine leaves coated with creamy caesar dressing, finished with shaved fresh parmesan cheese and house croutons  
kick it up a little with bleu cheese crumbles for 1.25 extra  
appetizer size 4.99 dinner size 7.99 with jerked grilled chicken breast strips add 2.00

dressings: ranch, mustard vinaigrette, honey-lime, avocado ranch, bleu cheese, italian, thousand island and wishbone's raspberry bliss and asian silk salad spritzers



## "PORT O' CALL" SANDWICHES

served with Duffy's homemade french fries

### Latitude Roll

a little bit south of Philly but "no problem," this is Duffy's answer to the philly steak sandwich... a choice of chopped meats sautéed with peppers and onions, topped with melted jack cheese and served on a hoagie roll  
steak 7.99 chicken 6.99 pork 7.49

### Caribbean Chicken

a West Indies favorite! marinated, grilled chicken breast topped with red and yellow peppers and melted swiss cheese, served on focaccia bread 7.49

### Duffy's Own Crunchy Grouper

grouper fillet coated with crushed almonds and corn flakes, deep-fried to a flaky, golden brown and served on a toasted bun with a side of tartar sauce 7.49  
Duffy's grouper may be lightly seasoned and grilled upon request at no additional charge

### BBQ Pork Sandwich

chopped, lean pork, guava bbq sauce and purple onions pressed on cuban bread 7.49

### Classic Cuban

ham, pork, salami, swiss cheese, pickles, lettuce, tomato, mustard and mayonnaise, hot-pressed on cuban bread 7.99

### Gourmet Grilled Cheese

the perfect combination of melted provolone, sharp cheddar, goat cheese and bleu cheese with beefsteak tomatoes, pressed on cuban bread 6.99

## THE BURGER BUNGALOW

Duffy's burgers are 1/2 pound, hand-pattied ground chuck grilled medium to medium well served on a toasted bun with all the proper fixin's plus a pile of Duffy's homemade fries  
\* vegetarian black bean burgers may be substituted for any burger upon request

### Black & Bleu Burger

blackened with jerk seasonings and topped with melted bleu cheese 6.99

### BBQ Bacon Cheeseburger

applewood smoked bacon, aged cheddar cheese and guava bbq sauce 6.99

### Hawaiian

lean ham, banana peppers, diced pineapple and melted cheddar cheese 7.49

### Paradise Burger

the basic one for those who want to make things simple 5.99  
Parburger in Cheesedise 6.49

## VARIOUS LIQUID REFRESHMENTS

### Island Joe

all Duffy's coffee beans are personally selected and roasted by the Columbia Street Roastery, Champaign, IL... yes, we have decaf 1.99

**We Proudly Serve Pepsi Products 1.99**



**Fresh Lemonade Shake-Up 2.49**

**Tropically Inspired Iced Tea 1.99**

Public Health rules advise that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.



# SAILOR'S DELIGHT

entrées below are served with your choice of one side

## Pecan Crusted Tilapia

fresh water tilapia fillet hand coated with panko bread crumbs and crushed pecans, then pan-seared and served with lemon butter sauce 14.99

## Crunchy Grouper

delicious grouper fingers hand dipped in our own corn flake breading and deep-fried 'til crunchy, served with tartar sauce 14.99

## Grouper Guadeloupe

a specialty of this kitchen! grouper fillet topped with chermoula sauce and baby shrimp, then baked over black beans & rice in a paper bag 17.99

## Shrimp, Shrimp, Shrimp!

succulent black tiger shrimp served your way... beer boiled, served hot or cold ~ batter dipped and deep-fried or coated in jerk seasonings and grilled on bamboo skewers 14.99

## Jerked Tilapia

fresh water tilapia, your choice of grilled with jamaican jerk seasonings or sautéed and topped with mango salsa 12.99

## Coconut Shrimp

six jumbo shrimp hand dipped in our coconut breading and fried to a golden brown, served with orange marmalade horseradish sauce 14.99

## PIZZA, MON!

hand thrown 9" thin crust gourmet pizzas  
\* extra pizza ingredients 1.50 each

## Margherita

sliced roma tomatoes, fresh basil and fresh mozzarella cheese 7.99

## Just Cheese

plenty of our mozzarella-asiago cheese blend 6.99

## BBQ/Jerk Chicken

true island flair! grilled, sliced jerk chicken, our guava bbq sauce, mozzarella-asiago cheese blend, purple onions, applewood smoked bacon and roasted peppers 9.99

## Four Cheese Tomato & Herb

provolone, mozzarella blend, goat cheese and bleu cheese with roma tomatoes, thyme, basil and oregano 8.99

## Pepperoni

sliced pepperoni, marinara sauce and our mozzarella-asiago cheese blend 8.99

## Sausage

loaded with gourmet italian sausage, marinara sauce and our mozzarella-asiago cheese blend 8.99

## Veggie

peppers, onions, mushrooms, tomatoes and more 8.99

## Aloha

a hawaiian delight with ham, pineapple and banana peppers 9.99

## INTO THE SUNSET

## Macadamia Nut Cream Pie

it doesn't get any better than this! homemade with fresh macadamia nuts 4.99

## Chocolate Lava Cake

dense devil's food cake with a molten fudge interior, served with cookies & cream ice cream 4.99

## Key Lime Pie

this pie starts with a graham cracker crust filled with a lightly tangy key lime flavor and smooth texture for a real taste of the islands 3.99

## Shakes & Sundaes

choose your favorite... vanilla, chocolate or strawberry shakes 2.99  
sundaes 3.99



# MCKAW'S ISLAND FARE

## Calypso Pork

seasoned, slow roasted pork tenderloin sliced and served with our Jamaican me crazy gravy and your choice of one side 10.99

## Jambalaya... Island Style!!

a blend of chopped vegetables, voodoo roux and tomatoes, served over black beans & rice  
chicken & sausage 12.99 shrimp & grouper 14.99

## Sand Key Tacos

three deep-fried red corn tortillas filled with shredded lettuce, shredded cheeses, diced tomatoes and scallions, served with sour cream, mango salsa and your choice of meats:  
jerked chicken strips 7.99 jerked steak strips 8.99  
jerked grouper strips 8.99 combo (any three choices) 8.99

## Guava Tropical Ribs

Duffy's slow cooked "so tender they'll melt in your mouth" spare ribs glazed with guava bbq sauce, served with your choice of one side ~ these are a must try!  
1/3 rack 8.99 2/3 rack 13.99 full rack 17.99

## Cedar Infused Salmon

salmon fillet seasoned and wrapped in cedar paper, oven roasted and served with mango salsa and your choice of one side 15.99

## MARGARITA GRILL

entrées below are served with your choice of one side dish

### Margarita Chicken

our boneless chicken breast marinated in a non-alcoholic margarita marinade with lime juice, honey, tarragon and parsley, carefully grilled 'til juicy 10.99

### Bahama Bobs

choose skewered marinated steak or marinated chicken with mushrooms, purple onions, peppers and squash... chicken 11.99 steak 12.99  
combo chicken & steak 12.49  
\* try any kabob "jerk-style" for 1.00

### Steak St. Croix

a marinated chuck tender grilled to order... a great choice! (1) five-six ounce tender 9.99  
(2) five-six ounce tenders 13.99

### State Side Strip Steak

just like you get on dry land ~ full flavored, boneless strip steak grilled to your liking, topped with bleu cheese butter 19.99

## DUFFY'S SIDES

add one of Duffy's sides to any regular menu item (including starters and small plates) for 1.99

### Sweet Potatoes

roasted or mashed with brown sugar and butter 3.99

### Fresh French Fries

hand cut idaho potatoes; island seasoned 3.99

### Daily Vegetable Ration

selection changes seasonally ~ check with your cruise director for today's bill of fare 3.99

### Festival Rice

2.99

### Black Beans & Rice

no trip to the islands is complete without some! 2.99

### Yukon Gold Mashies

yukon gold potatoes mashed with buttermilk, sweet cream butter and a touch of salt & pepper 3.99

### Carnivale Cole Slaw

2.99

### Duffy's Side Salad

2.99



# DUFFY'S "ON VACATION" COCKTAILS

**LATITUDE ADJUSTMENT** - picture yourself on the beach with this in your hand... swirls of blueberry and strawberry slush flavored with light rum, dark rum and sweet & sour

**MOJITO MOJO** - Duffy's mojito begins with the world's finest rum, 10 cane from trinidad, add fresh mint, club soda and simple syrup

**DUFFYHEAD MARGARITA** - Duffy's frozen concoction that helps you hang on... gold tequila, triple sec and lemon lime

**TOP DECK MARGARITA** - made with sauza tres generacion, grand marnier and lemon-lime, served in your personal shaker

**TROPICAL SUNBURN** - sauza gold tequila, orange juice and grenadine served over ice

**THE PAINKILLER** - Pusser's British Navy rum, cream of coconut, pineapple juice and a dusting of nutmeg with your choice of painkiller #1, #2 or #3

## ON THE ROCKS (ICE, THAT IS)

**CARIBBEAN SUNSET** - tropical rum punch with conch republic rum, malibu rum, liqueur 43, shaken with pineapple juice and finished with a splash of grenadine rays

**DEEP BLUE SEAS** - dive into this one... malibu rum, midori, blue caracao, pineapple juice, sweet & sour mix with a splash of lemon lime soda

**WEEK ON THE BEACH** - conch republic rum, peach schnapps, fresh orange, cranberry and pineapple juice

**PLANTERS PUNCH** - conch republic rum, sweet & sour mix, orange juice/pineapple juice, and a dash of grenadine topped off with meyers dark rum

**MALIBU WAVE** - a blend of sauza gold tequila, triple sec, blue curacao, sweet & sour mix, garnished with a lime

**PARROT HEAD** - captain morgan and blackberry liqueur shaken with pineapple juice

## TYPICAL TROPICALS

**BAHAMA MAMA** - a caribbean favorite... bacardi gold, malibu, meyers original dark rum, banana liqueur, pineapple juice and orange juice with a hint of grenadine

**MAI TAI** - meyers dark rum, triple sec, pineapple juice, orange juice and grenadine

**HURRICANE** - conch republic rum, sweet & sour, pineapple juice, orange juice and grenadine

**RUM RUNNER** - cool down with a refreshing punch... bacardi rum, blackberry brandy, banana liqueur, grenadine and fresh orange juice with meyers rum floated on top

## BIKINI TINIS

all are served with a personal martini shaker

**KEY WEST MARTINI** - shaken not stirred with captain morgan rum, malibu rum, pineapple juice and a hint of grenadine

**COSMOPOLITAN** - absolut citron, citrongo (by patron), cranberry juice and lime juice

**APPLE TINI-BIKINI** - sour apple pucker schnapps and smirnoff vodka with a splash of sweet & sour

**CHOCOLATE TINI-BIKINI** - godiva, baileys, smirnoff vodka, disaronno amaretto and cream